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# I. DESSERTS (PASTRY AND PIES) No. 0 (2)

Card No.

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## MAKING ONE-CRUST PIES

### BAKED PIE SHELLS

1. **PREPARE AND DIVIDE DOUGH:** Prepare  $\frac{1}{2}$  recipe Pie Crust, (Recipe No. I-1). Divide dough into 13- $7\frac{1}{2}$  oz pieces; place on lightly floured board.
2. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about  $\frac{1}{8}$  inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together.
3. **PLACE DOUGH IN PAN:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **REMOVE EXCESS DOUGH:** Trim ragged edges about  $\frac{1}{2}$  inch beyond edge of pan using knife or spatula. (Incorporate excess dough into next crust, if needed.) Fold extra dough back and under; crimp with the thumb and forefinger to make a high fluted edge. Dock or prick dough on bottom and sides to prevent puffing during baking. If available, place an empty pie pan inside of shell before baking to help prevent shrinking and puffing.
5. **BAKE:** Bake at 450°F. about 10 minutes or until golden brown or in 400°F. convection oven 8 to 10 minutes or until golden brown on high fan, open vent.
6. **FILL CRUST:** Fill as specified on individual recipe card.

### UNBAKED SHELL

1. Follow Steps 1 through 4; omit docking or pricking of dough in Step 4.
2. Fill and bake according to instructions on specified recipe.

### REVISION

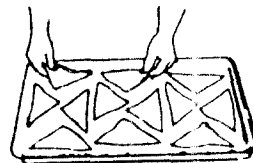
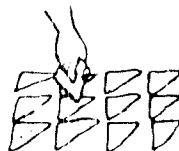
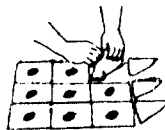
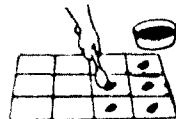
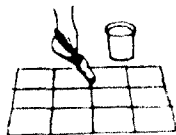
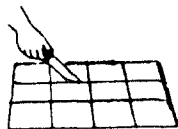
**MAKING TWO-CRUST PIES**

1. **PREPARE AND DIVIDE DOUGH:** Prepare 1 recipe Pie Crust (Recipe No. I-1). Divide dough into 13-7<sup>1</sup>/<sub>2</sub> oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
2. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about <sup>1</sup>/<sub>8</sub> inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together.
3. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **FILL CRUST:** Fill as specified on individual recipe card.
5. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly.
6. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough.
7. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge.
8. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows:  
Egg and Milk Wash-This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively. See Recipe No. I-4.  
Egg and Water Wash-This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. See Recipe No. I-4-1.
9. **BAKE:** Bake as specified on individual recipe card.

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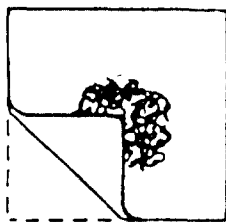
**DIRECTIONS FOR MAKING TURNOVERS**

1. Prepare  $1\frac{1}{4}$  recipes Pie Crust (Recipe No. I-1). Divide dough into 8 pieces.
2. Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18 by 24-inch rectangular sheet about  $\frac{1}{8}$  inch thick. Cut into 12-6 inch squares. Brush edges of each square with water.
3. Place about  $\frac{1}{4}$  cup (2 oz or 1-No. 16 scoop) fruit filling in the center of each square. Fold opposite corner of dough together forming a triangle. Seal by crimping edges.
4. Make 2- $\frac{1}{2}$  inch slits near the center fold to allow steam to escape during baking.
5. Place 12 turnovers on each lightly greased sheet pan (18 by 26 inches).
6. Brush top of each turnover with milk and water wash. Allow to dry before baking. See Recipe No. I-4-2. **DO NOT** use Egg and Milk Wash (Recipe No. I-4) or Egg and Water Wash (Recipe No. I-4-1) for turnovers. The egg and milk wash will cause turnovers to brown excessively and egg and water wash will cause turnovers to be too pale in color.
7. Bake at 425°F. about 20 minutes or until lightly browned.

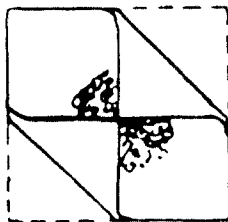


**DIRECTIONS FOR MAKING DUMPLINGS**

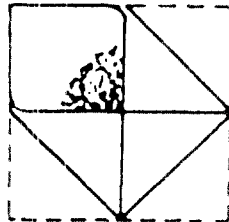
1. Prepare  $1\frac{1}{4}$  recipes Pie Crust (Recipe No. I-1). Divide dough into 8 pieces.
2. Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18 by 24-inch rectangular sheet about  $\frac{1}{8}$  inch thick. Cut into 12-6-inch squares. Brush edges of each square with water.
3. Place  $\frac{1}{4}$  cup (2 oz or 1-No. 16 scoop) fruit filling in the center of each pastry square. Bring points of pastry up over filling as shown in diagram. Seal edges tightly.
4. Place 12 dumplings on each sheet pan (18 by 26 inches).
5. Bake at 425°F about 20 minutes or until lightly browned.
6. Serve with complementary dessert sauce. See Recipe Section K, Desserts (Sauces and Toppings).



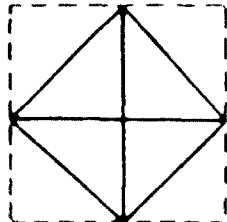
1.



2.



3.



4.

**REVISION**

## PIE CRUST

| YIELD: 100 Portions (13-2 Crust Pies) |            |                       |       |  |
|---------------------------------------|------------|-----------------------|-------|--|
| PAN SIZE: 9-inch Pie                  |            |                       |       |  |
| INGREDIENTS                           | WEIGHTS    | MEASURES              |       | METHOD   |
| Flour, wheat, general purpose, sifted | 6 lb 6 oz  | 6 $\frac{1}{4}$ qt. . | ..... | 1. Sift together flour and salt into mixer bowl.   |
| Salt. ....                            | 2 oz. .... | 3 tbsp. .             | ..... |  |
| Shortening. ....                      | 3 lb 10 oz | 2 qt. ....            | ..... | 2. Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.  |
| Water, cold (40°F. to 50°F.)          | .....      | 1 qt. ...             | ..... | 3. Add water; mix at low speed 1 minute until dough is just formed.<br>4. Chill dough at least 1 hour for ease in handling.<br>5. Follow directions on Recipe Nos. I-G-1 or I-G-2. |

NOTE: Pie crust mix may be used. Omit Steps 1 through 3. Follow manufacturer's directions for preparation. Follow Steps 4 and 5. Quantity of pie crust mix required:

5 lb pie crust mix yields 13-one crust pies; 10 lb pie crust mix yields 13-two crust pies.

REVISION

(OVER)



**VARIATIONS**

1. **PIE CRUST (DOUGH ROLLING MACHINE):** In Step 1, combine 3 lb 12 oz ( $3\frac{3}{4}$  qt) sifted bread flour, 1 lb 14 oz ( $7\frac{1}{2}$  cups) sifted general purpose flour, 3 oz ( $\frac{4}{3}$  tbsp) salt,  $\frac{4}{3}$  oz (3 tbsp) granulated sugar, and  $1\frac{1}{3}$  oz ( $\frac{4}{3}$  tbsp) nonfat dry milk. Follow Step 2. In Step 3, use  $3\frac{1}{2}$  cups cold water. In Step 4, chill dough at least 1 hour (preferably 24 hours) at 40°F. Follow equipment manufacturer's instructions for feeding (loading) dough into machine. In Step 5, follow Recipe Nos. I-G-1 or I-G-2, Steps 3 through 5.
2. **PIE CRUST (MANUAL MIXING METHOD):** In Step 1, sift flour and salt together. In Step 2, cut or rub shortening until evenly distributed and granular in appearance. In Step 3, sprinkle half of water over flour mixture; mix. Sprinkle remaining water; mix until dough is just formed. Follow Steps 4 and 5.

**GRAHAM CRACKER CRUST****YIELD: 100 Portions (13 Pies)****PAN SIZE: 9-inch Pie Pan**

| INGREDIENTS                   | WEIGHTS       | MEASURES                 |       | METHOD   |
|-------------------------------|---------------|--------------------------|-------|--|
| Margarine or butter<br>melted | 1 lb 13 oz. . | 3 $\frac{3}{4}$ cups     | ..... | 1. Combine margarine or butter, crumbs, and sugar in mixer bowl. Mix at low speed until well blended, about 2 minutes.<br>2. Place about 8 oz (1 $\frac{3}{4}$ cups ) crumb mixture into each pie pan. Press firmly into an even layer against bottom and sides of pan.<br>3. Chill at least 1 hour before filling is added. |
| Crackers, graham,<br>crumbs   | 3 lb 10 oz. . | 14 $\frac{1}{2}$ cups. . | ..... |  |
| Sugar, granulated. . .        | 1 lb 5 oz. .  | 3 cups ....              | ..... |  |

- NOTE:**
1. Grind graham crackers or crush on board with rolling pin.
  2. For a firmer shell, omit Step 3; bake at 350°F. 12 minutes.
  3. If convection oven is used, bake at 325°F. 7 minutes or until lightly browned on low fan, open vent.

**VARIATION**

1. **GRAHAM CRACKER CRUST (PREFORMED CRUST):** Omit Steps 1 through 3. Use 4 lb 1 oz (13-5 oz) preformed graham cracker crusts.

**MINCEMEAT PIE****YIELD: 100 Portions (13 Pies)****EACH PORTION: 1/8 Pie****PAN SIZE: 9-inch Pie Pan****TEMPERATURE: 425°F. Oven**

| INGREDIENTS                         | WEIGHTS     | MEASURES                        |       | METHOD  |
|-------------------------------------|-------------|---------------------------------|-------|---|
| Pie shells, unbaked                 | .....       | 13-2 crust                      | ..... | 1. See Recipe Nos. I-G-2 and I-1.   |
| Mincemeat, canned                   | 16 lb 14 oz | 12/3 gal<br>(21/4-No.<br>10 cn) | ..... | 2. Combine mincemeat, apples, and sugar; mix until well blended.                                |
| Apples, canned,<br>drained, chopped | 5 lb 2 oz   | 21/4 qt (3/4-<br>No. 10<br>cn)  | ..... | 3. Pour about 3 1/2 cups filling into each unbaked pie shell. Cover with top crust. Seal edges. |
| Sugar, granulated                   | 12 oz. .... | 12/3 cups                       | ..... | 4. Bake 45 minutes or until lightly browned<br>5. Cut 8 wedges per pie.                         |

**REVISION**

**EGG AND MILK WASH****YIELD: About 1½ Cups**

| INGREDIENTS          | WEIGHTS     | MEASURES        |       | METHOD   |
|----------------------|-------------|-----------------|-------|--|
| Milk, nonfat, dry... | ¾ oz. ....  | 2¼ tbsp         | ..... | 1. Combine milk and water; mix until thoroughly blended.                               |
| Water.....           | .....       | 1⅛ cups         | ..... |  |
| Eggs, whole.....     | 3½ oz. .... | 6 tbsp (2 eggs) | ..... | 2. Add eggs; whip until well blended.<br>3. Brush on pies. Allow to dry before baking. |

**NOTE:** 1. This wash will cover 13 to 15 2-crust pies (apple, blueberry, cherry, peach, and pineapple) which are baked 30 to 35 minutes. See Recipe No. I-G-2.

2. Keep all washes refrigerated until ready to use.

**VARIATIONS**

- EGG AND WATER WASH:** Omit Steps 1 and 2. Combine 3 eggs (5 oz (2/3 cup)) with 1½ cups water. Whip until well blended. Follow Step 3. **NOTE:** Use on 2-crust pies (berry and mincemeat) which are baked 40 to 50 minutes. To prevent dark spots, allow wash to dry on crust before baking. See Recipe No. I-G-2.
- MILK AND WATER WASH:** Omit Steps 1 through 3. Combine 1⅓ oz (4⅔ tbsp) nonfat dry milk and 1⅓ cups warm water. Mix well. Brush on turnovers; allow to dry before baking. See Recipe No. I-G-3. **DO NOT USE ON 2-CRUST PIES.**

**REVISION**

## MERINGUE

YIELD: 7½ Quarts (2½ Cups per Pie)

PAN SIZE: 9-inch Pie Pan

TEMPERATURE: 350°F. Oven

| INGREDIENTS                  | WEIGHTS        | MEASURES                |                | METHOD  |
|------------------------------|----------------|-------------------------|----------------|---|
| Egg whites, room temperature | 2 lb 4 oz      | 4½ cups (36 egg whites) | .....          | 1. Using whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes.  |
| Sugar, granulated            | 2 lb 10 oz     | 1½ qt...                | .....          | 2. Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff peaks are formed, about 6 minutes.   |
| Salt.....<br>Vanilla.....    | .....<br>..... | 1½ tsp..<br>2¼ tsp..    | .....<br>..... | 3. Add salt and vanilla; blend.<br>4. Spread about 2½ cups meringue over warm pie filling (122°F.) in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.<br>5. Bake 16 to 20 minutes or until lightly browned. |

**NOTE:** Topping is for 13 pies.

### **VARIATION**

- 1. MERINGUE (DEHYDRATED):** Omit Steps 1 through 3. Use 4½ oz (¾ cup) meringue powder and 3 cups cold water. Add water to mixer bowl; add meringue powder. Using whip, mix at low speed 1 minute or until powder is dissolved. Beat at high speed until stiff peaks form, about 5 minutes. Gradually add 1 lb 8 oz (3⅓ cups) granulated sugar beating at high speed 1 minute or until meringue is glossy. Follow Steps 4 and 5.

## VANILLA CREAM PIE

| YIELD: 100 Portions (13 Pies) |               |   |       | EACH PORTION: 1/8 Pie  |
|-------------------------------|---------------|---|-------|--|
| PAN SIZE: 9-inch Pie Pan      |               |   |       |  |
| INGREDIENTS                   | WEIGHTS       | MEASURES  |       | METHOD   |
| Pie shells, baked. . .        | .....         | 13-1 crust                                      | ..... | 1. See Recipe Nos. I-G-1 and I-1.  |
| Milk, nonfat, dry. .          | 1 lb 3 oz     | 4 <sup>1</sup> / <sub>3</sub> cups              | ..... | 2. Reconstitute milk. Add sugar and salt; heat to just below boiling.<br>DO NOT BOIL.  |
| Water, warm. . . . .          | 11 lb 5 oz    | 5 <sup>2</sup> / <sub>3</sub> qt. . .           | ..... |  |
| Sugar, granulated             | 1 lb 11 oz    | 3 <sup>3</sup> / <sub>8</sub> cups              | ..... |  |
| Salt. . . . .                 | 3/4 oz. . . . | 1 <sup>1</sup> / <sub>4</sub> tbsp              | ..... |  |
| Starch, corn. . . . .         | 14 oz. . . .  | 3 cups. . . .                                   | ..... | 3. Combine cornstarch, sugar and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes or until thickened.      |
| Sugar, granulated             | 1 lb 14 oz    | 4 <sup>1</sup> / <sub>8</sub> cups              | ..... |  |
| Water, cold. . . . .          | 3 lb. . . . . | 1 <sup>1</sup> / <sub>2</sub> qt. . .           | ..... |  |
| Eggs, whole, slightly beaten  | 2 lb 4 oz     | 4 <sup>1</sup> / <sub>3</sub> cups<br>(23 eggs) | ..... | 4. Stir about 1 qt hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat. |

| INGREDIENTS                         | WEIGHTS                                 | MEASURES                                     |                | METHOD   |
|-------------------------------------|---|--|----------------|--|
| Margarine or butter<br>Vanilla..... | 15 oz. . . .<br>2 $\frac{1}{2}$ oz. . . | 1 $\frac{7}{8}$ cups<br>4 $\frac{2}{3}$ tbsp | .....<br>..... | 5. Add margarine or butter and vanilla;<br>stir until well blended. Cool slightly.<br>6. Pour about 3 cups filling into each<br>baked pie shell.<br>7. Refrigerate until ready to serve.<br>8. Cut 8 wedges per pie. |

NOTE: 1. Filling will curdle if boiled or subjected to prolonged intense heat.

2. In Step 6, Meringue (Recipe No. I-5) may be spread over warm filling (122°F.).

Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40°F. to 140°F.

3. In Step 8, chilled pies may be topped with 1 recipe Whipped Topping (Recipe No. K-2.)

### VARIATION

1. BANANA CREAM PIE: Follow Steps 1 through 4. In Step 5, slice 7 lb 8 oz bananas A.P. (23 bananas). Add to cooled filling. To prevent discoloration, slice bananas just before adding to filling. In Step 6, pour about 3 $\frac{1}{2}$  cups filling into each baked pie shell. Follow Steps 7 and 8.



# **VANILLA CREAM PIE**

(Dessert Powder, Pudding, Instant)

YIELD: 100 Portions (13 Pies)

EACH PORTION:  $\frac{1}{8}$  Pie

PAN SIZE: 9-inch Pie Pan

| INGREDIENTS                                    | WEIGHTS      | MEASURES                  |       | METHOD  |
|--|--------------|---------------------------|-------|---|
| Pie shells, baked. . . .                       | .....        | 13-1 crust                | ..... | 1. See Recipe Nos. I-G-1 and I-1.   |
| Milk, nonfat, dry. . . .                       | 1 lb 9 oz. . | 5 $\frac{3}{4}$ cups. .   | ..... | 2. Reconstitute milk.   |
| Water, cold (50°F.). .                         | 14 lb 8 oz   | 7 $\frac{1}{4}$ qt. . . . | ..... |   |
| Dessert powder,<br>pudding, instant<br>vanilla | 5 lb 8 oz. . | 1-No. 10 cn               | ..... | 3. Add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.<br>4. Pour about 3 cups filling into each baked pie shell.<br>5. Refrigerate until ready to serve.<br>6. Cut 8 wedges per pie. |

NOTE: In Step 6, chilled pies may be topped with 1 recipe Whipped Cream (Recipe No. K-1) or 1 Recipe Whipped Topping (Recipe No. K-2).

**VARIATIONS**

1. **STRAWBERRY GLAZED CREAM PIE:** Follow Steps 1 through 5. Prepare 1 recipe Strawberry Glaze Topping (Recipe No. K-7). Spread 11½ oz (1⅛ cups) mixture over filling in each pie. Follow Step 6.
2. **COCONUT CREAM PIE:** Follow Steps 1 through 3. In Step 4, add 1 lb 8 oz (7¼ cups) prepared, sweetened coconut flakes to filling; mix well. Pour about 3¼ cups filling into each baked pie shell. Use 14 oz (4½ cups) prepared, sweetened coconut flakes; sprinkle ⅓ cup over each filled pie. Follow Steps 5 and 6.
3. **PINEAPPLE CREAM PIE:** Follow Steps 1 through 3. In Step 4, add 3 lb 4 oz (6 cups) canned, drained, crushed pineapple to filling. Mix well. Pour about 3¼ cups filling into each baked pie shell. Follow Steps 5 and 6.

# APPLE PIE

## (Canned Apples-Pregelatinized Starch)

| YIELD: 100 Portions (13 Pies)  |            |                                 |       | EACH PORTION: 1/8 Pie   |
|--------------------------------|------------|---------------------------------|-------|---|
| PAN SIZE: 9-inch Pie Pan       |            |                                 |       | TEMPERATURE: 425°F. Oven  |
| INGREDIENTS                    | WEIGHTS    | MEASURES                        |       | METHOD  |
| Pie shells, unbaked            | .....      | 13-2 crust                      | ..... | 1. See Recipe Nos. I-G-2 and I-1.   |
| Apples, canned,<br>sliced      | 15 lb 3 oz | 13/4 gal<br>(21/4-No.<br>10 cn) | ..... | 2. Drain apples; reserve juice for use<br>in Step 4; apples for use in Step 5.  |
| Sugar, granulated. ...         | 3 lb. .... | 63/4 cups                       | ..... | 3. Combine sugar, starch, salt,<br>cinnamon, and nutmeg in mixer<br>bowl. Mix at low speed until well<br>blended. DO NOT WHIP.          |
| Starch,                        | 6 oz. .... | 11/3 cups                       | ..... |   |
| pregelatinized                 |            |                                 |       |   |
| Salt. ....                     |            | 21/4 tsp                        | ..... |   |
| Cinnamon, ground               | .....      | 41/2 tsp                        | ..... | 4. Add reserved juice gradually to<br>sugar mixture while beating at<br>low speed. Scrape down bowl;<br>beat at low speed until smooth. |
| Nutmeg, ground. ...            | .....      | 41/2 tsp                        |       |   |
| Reserved juice plus<br>water   | .....      | 21/4 qt. ...                    | ..... |   |
| Butter or margarine,<br>melted | 9 oz. .... | 11/8 cups                       | ..... | 5. Fold apples, butter or margarine,<br>and lemon juice carefully into<br>thickened mixture.  |
| Juice, lemon. ....             | .....      | 42/3 tbsp                       | ..... |   |

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | 6. Pour $2\frac{3}{4}$ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.<br>7. Bake 30 to 35 minutes or until lightly browned.<br>8. Cut 8 wedges per pie. |

- NOTE:
1. In Step 5, 6 oz lemons A.P. ( $1\frac{1}{2}$  lemons) will yield  $\frac{42}{3}$  tbsp juice.
  2. In Step 7, if convection oven is used, bake at  $375^{\circ}\text{F}$ . 25 minutes or until lightly browned on high fan, open vent.

### VARIATIONS

1. **DUTCH APPLE PIE:** In Step 1, prepare 13 unbaked pie shells (Recipe Nos. I-G-1 and I-1). Follow Steps 2 through 5. Prepare  $1\frac{1}{4}$  recipes Streusel Topping (Recipe No. D-49). In Step 6, sprinkle 7 oz ( $1\frac{1}{8}$  cups) topping over filling in each pan. Follow Steps 7 and 8.
2. **FRENCH APPLE PIE:** Follow Steps 1 through 4. In Step 5, add 1 lb (3 cups) raisins. Follow Steps 6 and 7. Prepare  $1\frac{1}{2}$  recipes Vanilla Glaze (Recipe No. D-46); when pies are removed from oven and still hot, spread  $\frac{1}{3}$  cup glaze over each top crust. Follow Step 8.

# APPLE PIE

(Canned Apples-Cornstarch)

YIELD: 100 Portions (13 Pies)

EACH PORTION:  $\frac{1}{8}$  Pie

PAN SIZE: 9-inch Pie Pan

TEMPERATURE: 425°F. Oven

| INGREDIENTS                 | WEIGHTS             | MEASURES  |       | METHOD   |
|-----------------------------|---------------------|---|-------|--|
| Pie shells, unbaked         | .....               | 13-2 crust  | ..... | 1. See Recipe Nos. I-G-2 and I-1.  |
| Apples, canned,<br>sliced   | 15 lb 3 oz          | $1\frac{3}{4}$ gal<br>( $2\frac{1}{4}$ -No.<br>10 cn) | ..... | 2. Drain apples; reserve juice for use in Step 3; apples for use in Step 5.  |
| Reserved juice<br>and water | .....               | $1\frac{7}{8}$ qt..                                   | ..... | 3. Combine reserved juice and water, sugar, salt, cinnamon and nutmeg; bring to a boil.  |
| Sugar, granulated           | 3 lb. ....          | $6\frac{3}{4}$ cups                                   | ..... |  |
| Salt.....                   | .....               | 2 tsp..   | ..... |  |
| Cinnamon, ground            | .....               | $4\frac{1}{2}$ tsp..                                  | ..... |  |
| Nutmeg, ground..            | .....               | $4\frac{1}{2}$ tsp..                                  | ..... | 4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat. |
| Starch, corn.....           | $7\frac{1}{2}$ oz.. | $1\frac{2}{3}$ cups                                   | ..... |  |
| Water, cold.....            | .....               | 3 cups...   | ..... | 5. Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.   |
| Juice, lemon.....           | .....               | $4\frac{2}{3}$ tbsp                                   | ..... |  |
| Butter or margarine         | 4 oz. ...           | $\frac{1}{2}$ cup..                                   | ..... |  |

REVISION

(OVER)

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | 6. Pour $2\frac{3}{4}$ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.<br>7. Bake 30 to 35 minutes or until lightly browned.<br>8. Cut 8 wedges per pie. |

- NOTE:**
1. In Step 5, 6 oz lemons A.P. (2 lemons) will yield  $4\frac{1}{2}$  tbsp juice.
  2. This recipe may be used for Dutch Apple Pie (Recipe No. I-8-1) and French Apple Pie (Recipe No. I-8-2).
  3. In Step 7, if convection oven is used, bake at  $375^{\circ}\text{F}$ . 25 minutes or until lightly browned on high fan, open vent.

### VARIATIONS

1. **APPLE PIE (PIE FILLING, PREPARED):** Follow Step 1. Omit Steps 2 through 5. Use 22 lb 12 oz ( $3\frac{1}{4}$ -No. 10 cn) canned prepared apple pie filling. In Step 6, pour 3 cups filling in each pie shell. Follow Steps 7 and 8.
2. **DUTCH APPLE PIE (PIE FILLING, PREPARED):** In Step 1, prepare 13 unbaked pie shells (See Recipe Nos. I-G-1 and I-1). Omit Steps 2 through 5. Use 22 lb 12 oz ( $3\frac{1}{4}$ -No. 10 cn) canned ( $3\frac{1}{4}$ -No. 10 cn) canned prepared apple pie filling. Prepare  $1\frac{1}{4}$  recipes Streusel Topping (Recipe No. D-49). In Step 6, pour 3 cups filling in each pie shell; omit top crust; sprinkle 7 oz ( $1\frac{1}{8}$  cups) topping over filling in each pan. Follow Steps 7 and 8.

## APPLE COBBLER

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Square

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 450°F. Oven

| INGREDIENTS                 | WEIGHTS      | MEASURES       |       | METHOD   |
|-----------------------------|--------------|----------------|-------|--|
| Pie crust, dough. . .       | 15 lb 8 oz   | .....          | ..... | <ol style="list-style-type: none"> <li>1. Prepare 1<math>\frac{1}{4}</math> recipes Pie Crust (Recipe No. I-1).</li> <li>2. Divide dough into 4 pieces; use 2 pieces for each sheet pan.</li> <li>3. Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.</li> <li>4. Roll 2 pieces dough into rectangular sheets about <math>\frac{1}{8}</math> inch thick and large enough to fit each pan. Press dough into bottom and sides of pan. Reserve remaining pieces for use in Step 6.</li> </ol> |
| Pie filling, prepared apple | 28 lb. . . . | 4-No.<br>10 cn | ..... | <ol style="list-style-type: none"> <li>5. Pour 14 lb (1<math>\frac{1}{2}</math> gal) filling into each pan.</li> <li>6. Roll remaining pieces of dough for top crusts.</li> <li>7. Place top crusts carefully over filling in each pan.</li> <li>8. Crimp to seal edges.</li> </ol>  |

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD   |
|-------------|---------|----------|--|--|
|             |         |          |  | 9. Cut 6 to 8 small slits (1/2 inch) in top of each cobbler.<br>10. Bake 35 to 40 minutes or until lightly browned.<br>11. Cool; cut 6 by 9. |

**NOTE:** For dollar-topped cobbler, cut top crust into 100 rounds using No. 2 1/2 size biscuit cutter. Top filling in each sheet pan with rounds of dough in 5 rows of 10 each. In Step 10, bake at 425°F.

### VARIATIONS

1. **PEACH COBBLER:** Follow Steps 1 through 4. In Step 5, use 28 lb (4-No. 10 cn) canned prepared peach pie filling. Follow Steps 6 through 11.
2. **BLUEBERRY COBBLER:** Follow Steps 1 through 4. In Step 5, use 28 lb (4-No. 10 cn) canned prepared blueberry pie filling. Follow Steps 6 through 11.
3. **CHERRY COBBLER:** Follow Steps 1 through 4. In Step 5, use 28 lb (4-No. 10 cn) canned prepared cherry pie filling. Follow Steps 6 through 11.
4. **STREUSEL-TOPPED APPLE COBBLER:** In Step 1, prepare 3/4 recipe Pie Crust (Recipe No. I-1). In Step 2, divide dough into 2 pieces. Follow Steps 3 through 5. Omit Steps 6 through 8. Prepare 2 recipes Streusel Topping (Recipe No. D-49). Spread 1/2 topping over filling in each pan. Follow Steps 10 and 11.



**APPLE COBBLER****YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Square****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 425°F. Oven**

| INGREDIENTS                     | WEIGHTS    | MEASURES                  | METHOD   |
|---------------------------------|------------|---------------------------|--|
| Pie crust, dough. . . .         | 15 lb 2 oz | .....                     | <ol style="list-style-type: none"> <li>1. Prepare 1 1/4 recipes Pie Crust (Recipe No. I-1).</li> <li>2. Divide dough into 4-3 lb 12 oz pieces; use 2 pieces for each sheet pan.</li> <li>3. Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.</li> <li>4. Roll 2 pieces dough into rectangular sheets about 1/8 inch thick and large enough to fit each pan. Press dough into bottom and sides of pan. Reserve remaining pieces for use in Step 6.</li> </ol> |
| Pie filling,<br>prepared, apple | 28 lb. . . | 3 gal<br>(4-No.<br>10 cn) | <ol style="list-style-type: none"> <li>5. Pour 14 lb (1 1/2 gal) filling into each pan.</li> <li>6. Roll remaining pieces of dough for top crusts.</li> <li>7. Place top crusts carefully over filling in each pan.</li> <li>8. Crimp to seal edges.</li> </ol>  |

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | 9. Cut 6 to 8 small slits ( $\frac{1}{2}$ inch) in top of each cobbler.<br>10. Bake 45 to 50 minutes or until lightly browned.<br>11. Cool; cut 6 by 9. |

- NOTE:
1. In Step 10, if convection oven is used, bake at 375°F. 35 to 40 minutes or until lightly browned on high fan, open vent.
  2. In Step 10, if microwave-convection oven is used, use 4 half sheet pans (13 by 18 inches). Follow Step 1. In Step 2, divide dough into 8-1 lb 14 oz pieces; use 2 pieces for each sheet pan. Follow Steps 3 and 4. In Step 5, pour 7 lb ( 3 qt) filling into each pan. Follow Steps 6 through 9. In Step 10, bake at 400°F. 20 to 25 minutes with 50% microwave power last 10 minutes or until lightly browned. In Step 11, cut 5 by 5.
  3. For dollar-topped cobbler, cut top crust into 100 rounds using No. 2 $\frac{1}{2}$  size biscuit cutter. Top filling in each sheet pan with rounds of dough in 5 rows of 10 each.

(CONTINUED)

## **APPLE COBBLER**

### **VARIATIONS**

1. **PEACH COBBLER:** Follow Steps 1 through 4. In Step 5, use 28 lb (3 gal -- 4-No. 10 cn) canned prepared peach pie filling. Follow Steps 6 through 11.
2. **BLUEBERRY COBBLER:** Follow Steps 1 through 4. In Step 5, use 28 lb (3 gal -- 4-No. 10 cn) canned prepared blueberry pie filling. Follow Steps 6 through 11.
3. **CHERRY COBBLER:** Follow Steps 1 through 4. In Step 5, use 28 lb (3 gal -- 4-No. 10 cn) canned prepared cherry pie filling. Follow Steps 6 through 11.
4. **STREUSEL-TOPPED APPLE COBBLER:** In Step 1, prepare  $\frac{3}{4}$  recipe Pie Crust (Recipe No. I-1). In Step 2, divide dough into 2 pieces. Follow Steps 3 through 5. Omit Steps 6 through 9. Prepare 2 recipes Streusel Topping (Recipe No. D-49). Spread 4 lb 11 oz (3 qt) topping over filling in each pan. Follow Steps 10 and 11.

**CHOCOLATE MOUSSE PIE****YIELD: 100 Portions (13 Pies)****EACH PORTION: 1/8 Pie****PAN SIZE: 9-inch Pie Pan**

| INGREDIENTS  | WEIGHTS     | MEASURES   |       | METHOD   |
|--|-------------|--|-------|--|
| Pie shells, baked...                                   | .....       | 13-1 crust   | ..... | 1. See Recipe Nos. I-G-1 and I-1.  |
| Milk, nonfat, dry...                                   | 1 lb 1 oz.. | 3 <sup>7</sup> / <sub>8</sub> cups   | ..... | 2. Combine milk and water in mixer bowl.   |
| Water, cold (50° F.)                                   | .....       | 4 <sup>7</sup> / <sub>8</sub> qt...  | ..... |  |
| Dessert Powder,<br>pudding, instant,<br>chocolate      | 3 lb 12 oz  | 3 <sup>3</sup> / <sub>4</sub> -No.<br>10 cn  | ..... | 3. Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down bowl; whip at medium speed 2 minutes. Set aside for use in Step 7. |
| Milk, nonfat, dry...                                   | 5 oz.....   | 1 cup...   | ..... | 4. Mix milk and water in mixer bowl.   |
| Water, cold (50° F.)                                   | .....       | 1 <sup>1</sup> / <sub>8</sub> qt..   | ..... | 5. Add topping to milk mixture in bowl.  |
| Topping, dessert and<br>bakery products,<br>dehydrated | 1 lb 8 oz.. | 1 <sup>1</sup> / <sub>2</sub> qt<br>(1 <sup>1</sup> / <sub>2</sub> -No.<br>2 <sup>1</sup> / <sub>2</sub> cn) | ..... | Using whip, mix at low speed until blended.  |
| Sugar, granulated..                                    | 4 oz.....   | 9 tbsp...  | ..... | 6. Gradually add sugar and vanilla to whipped topping while mixing at low speed. Scrape down bowl. Mix at high speed 5 minutes or until peaks are formed.                                |
| Vanilla.....   | .....       | 3 tbsp...  | ..... |  |

## I. DESSERTS (PASTRY AND PIES) No. 11

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | <p>7. Add topping to pudding mixture; stir until well blended.</p> <p>8. Pour about 3<sup>1</sup>/<sub>2</sub> cups filling into each baked pie shell.</p> <p>9. Refrigerate about 4 hours until ready to serve.</p> <p>10. Cut 8 wedges per pie.</p> |

**SWEET POTATO PIE**

| YIELD: 100 Portions (13 Pies)               |              |                                      |       | EACH PORTION: 1/8 Pie  |
|---|--------------|--------------------------------------|-------|--|
| PAN SIZE: 9-inch Pie Pan                    |              |                                      |       | TEMPERATURE: 425°F. Oven   |
| INGREDIENTS                                 | WEIGHTS      | MEASURES                             |       | METHOD   |
| Pie shells, unbaked                         | .....        | 13-1 crust                           | ..... | 1. See Recipe Nos. I-G-1 and I-1.  |
| Sweet potatoes,<br>canned, vacuum<br>packed | 9 lb 4 oz    | 1 1/2 gal<br>(8 1/4-No.<br>3 vac cn) | ..... | 2. Mix sweet potatoes in mixer bowl<br>at medium speed 5 minutes or<br>until smooth.   |
| Eggs, whole, slightly<br>beaten             | 1 lb 14 oz   | 3 1/4 cups<br>(18 eggs)              | ..... | 3. Combine eggs, sugars, milk, salt,<br>cinnamon, nutmeg, ginger, and<br>cloves. Stir until well blended.<br>Add to sweet potatoes.  |
| Sugar, granulated..                         | 1 lb 3 oz    | 2 2/3 cups                           | ..... |  |
| Sugar, brown, packed                        | 1 lb 10 oz   | 3 1/2 cups                           | ..... |  |
| Milk, nonfat, dry....                       | 9 3/4 oz.... | 2 1/8 cups                           | ..... |  |
| Salt.....                                   | .....        | 2 1/4 tsp                            | ..... |  |
| Cinnamon, ground..                          | 1 oz.....    | 3 3/4 tbsp                           | ..... |  |
| Nutmeg, ground....                          | .....        | 1 2/3 tbsp                           | ..... |  |
| Ginger, ground....                          | .....        | 1 2/3 tbsp                           | ..... | 4. Add water and butter or margarine<br>to sweet potato mixture; beat at<br>low speed until well blended.<br>5. Pour 2 3/4 to 3 cups filling into each<br>unbaked pie shell. |
| Cloves, ground....                          | .....        | 2 1/4 tsp                            | ..... |  |
| Water, warm.....                            | .....        | 1 1/4 cups                           | ..... |  |
| Butter or margarine,<br>melted              | 4 oz.....    | 1/2 cup...                           | ..... |  |

## I. DESSERTS (PASTRY AND PIES) No. 12

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD   |
|-------------|---------|----------|--|--|
|             |         |          |  | 6. Bake 45 to 55 minutes or until knife inserted into filling comes out clean (center may be soft but will set when cool).<br>7. Refrigerate until ready to serve.<br>8. Cut 8 wedges per pie. |

**NOTE:** In Step 2, 13 lb 5 oz (2-No. 10 cn) or 13 lb 9 oz (7 $\frac{1}{2}$ -No. 2 $\frac{1}{2}$  cn) canned, drained sweet potatoes may be used.

## PUMPKIN PIE

| YIELD: 100 Portions (13 Pies)         |               |                                   |       | EACH PORTION: 1/8 Pie   |
|---------------------------------------|---------------|-----------------------------------|-------|---|
| PAN SIZE: 9-inch Pie Pan              |               |                                   |       | TEMPERATURE: 375°F. Oven  |
| INGREDIENTS                           | WEIGHTS       | MEASURES                          |       | METHOD  |
| Pie shells, baked. . .                | .....         | 13-1 crust                        | ..... | 1. See Recipe Nos. I-G-1 and I-1.   |
| Sugar, granulated                     | 3 lb 10 oz    | 8 1/4 cups                        | ..... | 2. Combine sugar, salt, flour, milk, cinnamon, nutmeg and ginger in mixer bowl.   |
| Salt. ....                            | 1 1/8 oz. . . | 1 3/4 tbsp                        | ..... |   |
| Flour, wheat, general purpose, sifted | 6 oz. ....    | 1 1/2 cups                        | ..... |   |
| Milk, nonfat, dry. . .                | 15 oz. ....   | 3 1/3 cups                        | ..... |   |
| Cinnamon, ground                      | 1 1/2 oz. . . | 6 tbsp. . .                       | ..... |   |
| Nutmeg, ground. . .                   | .....         | 1 2/3 tbsp                        | ..... |   |
| Ginger, ground. . .                   | .....         | 1 2/3 tbsp                        | ..... |   |
| Pumpkin, canned. . .                  | 9 lb 15 oz    | 4 7/8 qt (5 1/2-<br>No. 2 1/2 cn) | ..... | 3. Add pumpkin to dry ingredients; mix at low speed until well blended. Let set 1 hour under refrigeration. See Note 1. |
| Water. ....                           | .....         | 1 1/8 gal. . .                    | ..... | 4. Add water and eggs; mix at low speed until well blended.   |
| Eggs, whole, slightly beaten          | 2 lb 4 oz     | 4 1/3 cups (23<br>eggs)           | ..... |   |
|                                       |               |                                   |       | 5. Pour about 3 3/4 cups filling into each unbaked pie shell.   |



| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD   |
|-------------|---------|----------|--|--|
|             |         |          |  | 6. Bake 50 to 55 minutes or until center is firm. Cool thoroughly.<br>7. Refrigerate until ready to serve.<br>8. Cut 8 wedges per pie. |

- NOTE:
1. Pumpkin mixture must set 1 hour under refrigeration before adding eggs to prevent cracking of filling.
  2. Ensure pie preparation does not exceed 4 hours total in temperatures between 40°F. to 140°F.

# **PINEAPPLE PIE** (Canned Pineapple-Cornstarch)

| YIELD: 100 Portions (13 Pies) |            |   |       | EACH PORTION: 1/8 Pie   |
|-------------------------------|------------|---|-------|---|
| PAN SIZE: 9-inch Pie Pan      |            |   |       | TEMPERATURE: 425°F. Oven  |
| INGREDIENTS                   | WEIGHTS    | MEASURES  |       | METHOD  |
| Pie shells, baked. . .        | .....      | 13-2 crust  | ..... | 1. See Recipe Nos. I-G-2 and I-1.   |
| Pineapple, canned,<br>crushed | 15 lb 5 oz | 6 <sup>3</sup> / <sub>4</sub> cups<br>(2 <sup>1</sup> / <sub>4</sub> -No.<br>10 cn) | ..... | 2. Drain pineapple; reserve juice for use in Step 3; pineapple for use in Step 5.   |
| Reserved juice. ....          | .....      | 2 <sup>1</sup> / <sub>4</sub> qt. . .   | ..... | 3. Combine reserved juice, sugar, and salt; bring to a boil.  |
| Sugar, granulated             | 3 lb 3 oz  | 7 <sup>1</sup> / <sub>4</sub> cups. ....  | ..... |   |
| Salt. ....                    | .....      | 3/4 tsp. ....   | ..... | 4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.  |
| Starch, corn. ....            | 9 oz. .... | 1 <sup>7</sup> / <sub>8</sub> cups  | ..... |   |
| Water, cold. ....             | .....      | 3 cups. ....  | ..... | 5. Fold pineapple and lemon juice carefully into thickened mixture.<br>6. Pour 2 <sup>3</sup> / <sub>4</sub> to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.<br>7. Bake 30 to 35 minutes or until lightly browned.<br>8. Cut 8 wedges per pie. |
| Juice, lemon. ....            | .....      | 3 tbsp. . .   | ..... |   |

NOTE: In Step 5, 4<sup>1</sup>/<sub>2</sub> oz lemons A.P.(1<sup>1</sup>/<sub>8</sub> lemons) will yield 3 tbsp juice.

REVISION

**BERRY PIE****(Frozen Berries--Cornstarch)****YIELD: 100 Portions (13 Pies)****EACH PORTION: 1/8 Pie****PAN SIZE: 9-inch Pie Pan****TEMPERATURE: 425°F. Oven**

| INGREDIENTS                             | WEIGHTS     | MEASURES       |       | METHOD   |
|---|-------------|----------------|-------|--|
| Pie shells, unbaked                     | .....       | 13-2 crust     | ..... | 1. See Recipe Nos. I-G-2 and I-1.  |
| Berries, frozen, syrup<br>or sugar pack | 18 lb 12 oz | 2 1/4 gal. ... | ..... | 2. Thaw berries; drain; reserve juice<br>for use in Step 3; berries for use in<br>Step 5.  |
| Reserved juice plus<br>water            | .....       | 6 3/4 cups. .  | ..... | 3. Combine reserved juice and salt;<br>bring to boil.  |
| Sugar, granulated..                     | 3 lb. ....  | 7 1/4 cups. .  | ..... |  |
| Salt. ....                              | .....       | 1 1/2 tsp. ... | ..... |  |
| Starch, corn. ....                      | 12 oz. .... | 2 3/8 cups. .  | ..... | 4. Combine cornstarch and water;<br>stir until smooth. Add gradually<br>to boiling mixture while stirring.<br>Cook at medium heat, stirring<br>constantly, until thick and clear.<br>Remove from heat. |
| Water, cold. ....                       | .....       | 1 1/8 qt. .... | ..... |  |
| Butter or margarine                     | 6 oz. ....  | 3/4 cup. ...   | ..... | 5. Fold berries and butter or margarine<br>carefully into thickened mixture.<br>Cool thoroughly.   |

REVISION

(OVER)

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | 6. Pour $2\frac{3}{4}$ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.<br>7. Bake 45 minutes or until lightly browned.<br>8. Cut 8 wedges per pie. |

NOTE: In Step 2, strawberries or raspberries may be used.

### VARIATION

1. **BLUEBERRY PIE (BLUEBERRIES, INDIVIDUALLY QUICK FROZEN):** Follow Step 1. In Step 2, use 13 lb 8 oz frozen blueberries. Thawing is not necessary. In Step 3, use  $1\frac{1}{8}$  qt water for juice; increase sugar to 5 lb 4 oz (3 qt). Follow Steps 4 and 5. In Step 6, pour about 3 cups filling into each unbaked pie shell. Follow Steps 7 and 8.

**BLUEBERRY PIE****(Canned Blueberries--Pregelatinized Starch)****YIELD: 100 Portions (13 Pies)****EACH PORTION: 1/8 Pie****PAN SIZE: 9-inch Pie Pan****TEMPERATURE: 425°F. Oven**

| INGREDIENTS   | WEIGHTS                              | MEASURES  |                         | METHOD   |
|---|--------------------------------------|---|-------------------------|--|
| Pie shells, unbaked   | .....                                | 13-2 crust  | .....                   | 1. See Recipe Nos. I-G-2 and I-1.  |
| Blueberries, canned   | 19 lb 2 oz                           | 2 <sup>1</sup> / <sub>4</sub> gal (3-No. 10 cn)   | .....                   | 2. Drain blueberries; reserve juice for use in Step 4 and blueberries for use in Step 5.   |
| Sugar, granulated. .<br>Starch,<br>pregelatinized<br>Salt. .... | 5 lb 4 oz. .<br>12 oz. ....<br>..... | 3 qt. ....<br>2 <sup>2</sup> / <sub>3</sub> cups. .<br>2 <sup>1</sup> / <sub>4</sub> tsp. . . | .....<br>.....<br>..... | 3. Combine sugar, starch and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.   |
| Reserved juice. ....<br>Juice, lemon. ....                      | .....<br>.....                       | 3 qt. ....<br>3 tbsp. ....  | .....<br>.....          | 4. Add reserved juice and lemon juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth. |

REVISION

(OVER)

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | <ol style="list-style-type: none"> <li>5. Fold berries carefully into thickened mixture.</li> <li>6. Pour <math>2\frac{3}{4}</math> to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.</li> <li>7. Bake 30 to 35 minutes or until lightly browned.</li> <li>8. Cut 8 wedges per pie.</li> </ol> |

NOTE: In Step 4,  $4\frac{1}{2}$  oz lemons A.P. ( $1\frac{1}{8}$  lemons) will yield 3 tbsp juice.

# **BLUEBERRY PIE** (Canned Blueberries-Cornstarch)

YIELD: 100 Portions (13 Pies)

EACH PORTION:  $\frac{1}{8}$  Pie

PAN SIZE: 9-inch Pie Pan

TEMPERATURE: 425° F. Oven

| INGREDIENTS         | WEIGHTS    | MEASURES                          |       | METHOD   |
|---------------------|------------|-----------------------------------|-------|--|
| Pie shells, unbaked | .....      | 13-2 crust                        | ..... | 1. See Recipe Nos. I-G-2 and I-1.  |
| Blueberries, canned | 19 lb 2 oz | 2 $\frac{1}{4}$ gal (3-No. 10 cn) | ..... | 2. Drain blueberries; reserve juice for use in Steps 3 and 4 and blueberries for use in Step 5.  |
| Reserved juice..... | .....      | 2 $\frac{1}{4}$ qt....            | ..... | 3. Combine reserved juice, sugar and salt; bring to a boil.  |
| Sugar, granulated.. | 5 lb 4 oz  | 3 qt.....                         | ..... |  |
| Salt.....           | .....      | 2 $\frac{1}{4}$ tsp...            | ..... |  |
| Starch, corn.....   | 12 oz...   | 2 $\frac{2}{3}$ cups              | ..... | 4. Combine cornstarch and reserved juice; stir until smooth. Add gradually to boiling mixture. Cook at medium heat stirring constantly, until thick and clear. Remove from heat. |
| Reserved juice..... | .....      | 3 $\frac{3}{4}$ cups              | ..... |  |

REVISION

(OVER)

| INGREDIENTS        | WEIGHTS | MEASURES     |       | METHOD  |
|--------------------|---------|--------------|-------|---|
| Juice, lemon. .... | .....   | 3 tbsp. .... | ..... | 5. Fold blueberries and lemon juice carefully into thickened mixture. Cool thoroughly.<br>6. Pour $2\frac{3}{4}$ to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.<br>7. Bake 30 to 35 minutes or until lightly browned.<br>8. Cut 8 wedges per pie. |

- NOTE; 1. In Step 5,  $4\frac{1}{2}$  oz lemons A.P. ( $1\frac{1}{8}$  lemons) will yield 3 tbsp juice.  
 2. In Step 7, if convection oven is used, bake at  $375^{\circ}\text{F}$ . 20 to 25 minutes or until golden brown on high fan, open vent.

#### VARIATION

1. **BLUEBERRY PIE (PIE FILLING, PREPARED):** Follow Step 1. Omit Steps 2 through 5. Use 22 lb 12 oz ( $3\frac{1}{4}$ -No. 10 cn) canned prepared blueberry pie filling. In Step 6, pour 3 cups filling into each unbaked pie shell. Follow Steps 7 and 8.



# **PINEAPPLE PIE**

## **(Canned Pineapple-Pregelatinized Starch)**

**YIELD: 100 Portions (13 Pies)****EACH PORTION: 1/8 Pie****PAN SIZE: 9-inch Pie Pan****TEMPERATURE: 425°F. Oven**

| INGREDIENTS                   | WEIGHTS                             | MEASURES  |       | METHOD  |
|-------------------------------|-------------------------------------|---|-------|---|
| Pie shells, baked             | .....                               | 13-2 crust  | ..... | 1. See Recipe Nos. I-G-2 and I-1.   |
| Pineapple, canned,<br>crushed | 15 lb 5 oz                          | 6 <sup>3</sup> / <sub>4</sub> qt<br>(2 <sup>1</sup> / <sub>4</sub> -No.<br>10 cn) | ..... | 2. Drain pineapple; reserve juice for use<br>in Step 4; pineapple for use in Step 5.  |
| Sugar, granulated             | 3 lb 3 oz                           | 7 <sup>1</sup> / <sub>4</sub> cups  | ..... | 3. Combine sugar, starch, and salt in<br>mixer bowl. Mix at low speed until<br>well blended. DO NOT WHIP.   |
| Starch,                       | 6 <sup>3</sup> / <sub>4</sub> oz... | 1 <sup>1</sup> / <sub>2</sub> cups  | ..... |   |
| pregelatinized                |                                     |   |       |   |
| Salt.....                     | .....                               | 3/4 tsp....   | ..... | 4. Combine reserved juice and lemon<br>juice; mix until well blended; add<br>gradually to sugar mixture while<br>beating at low speed. Scrape down<br>bowl; beat at low speed until smooth. |
| Reserved juice....            | .....                               | 2 <sup>1</sup> / <sub>4</sub> qt...   | ..... |   |
| Juice, lemon....              | .....                               | 3 tbsp...   | ..... |   |

REVISION

(OVER)

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD   |
|-------------|---------|----------|--|--|
|             |         |          |  | <p>5. Fold pineapple carefully into thickened mixture.</p> <p>6. Pour <math>2\frac{3}{4}</math> to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.</p> <p>7. Bake 30 to 35 minutes or until lightly browned.</p> <p>8. Cut 8 wedges per pie.</p> |

NOTE: In Step 4,  $4\frac{1}{2}$  oz lemons A.P. ( $1\frac{1}{8}$  lemons) will yield 3 tbsp juice.

**BUTTERSCOTCH CREAM PIE**

(Dessert Powder, Instant)

**YIELD:** 100 Portions (13 Pies)**EACH PORTION:** 1/8 Pie**PAN SIZE:** 9-inch Pie Pan

| INGREDIENTS                              | WEIGHTS   | MEASURES                              |       | METHOD   |
|--|-----------|---------------------------------------|-------|--|
| Pie Shells, baked. ....                  | .....     | 13-1 crust                            | ..... | 1. See Recipe Nos. I-G-1 and I-1.  |
| Milk, nonfat, dry. ....                  | 1 lb 9 oz | 5 <sup>3</sup> / <sub>4</sub> cups    | ..... | 2. Reconstitute milk.  |
| Water, cold. ....                        | .....     | 7 <sup>1</sup> / <sub>4</sub> qt. ... | ..... |  |
| Dessert Powder, instant,<br>butterscotch | 5 lb 8 oz | 1-No. 10 cn                           | ..... | 3. Add dessert powder. Using whip,<br>blend at low speed 15 seconds<br>or until well blended. Scrape<br>down sides of bowl; whip at<br>medium speed 2 minutes.<br>4. Pour about 3 cups filling into<br>each baked pie shell.<br>5. Refrigerate until ready to serve.<br>6. Cut 8 wedges per pie. |

**NOTE:** In Step 6, chilled pies may be topped with 1 recipe Whipped Cream (Recipe No. K-1) or 1 recipe Whipped Topping (Recipe No. K-2).

REVISION

# **PEACH PIE** (Frozen Peaches--Cornstarch)

YIELD: 100 Portions (13 Pies)

EACH PORTION: 1/8 Pie

PAN SIZE: 9-inch Pie Pan

TEMPERATURE: 425°F. Oven

| INGREDIENTS              | WEIGHTS     | MEASURES                               |       | METHOD   |
|--------------------------|-------------|--|-------|--|
| Pie shells, unbaked      | .....       | 13-2 crust                             | ..... | 1. See Recipe Nos. I-G-2 and I-1.  |
| Peaches, frozen. . .     | 18 lb 12 oz | 2 <sup>1</sup> / <sub>4</sub> gal. . . | ..... | 2. Thaw peaches according to Guidelines For Handling Frozen Foods, Recipe No. A-19. Drain; reserve juice for use in Step 3; peaches for use in Step 5.                   |
| Reserved juice and water | .....       | 10 <sup>1</sup> / <sub>2</sub> cups    | ..... | 3. Combine reserved juice, sugar, and salt; bring to a boil.   |
| Sugar, granulated        | 3 lb 10 oz  | 8 <sup>1</sup> / <sub>4</sub> cups     | ..... |  |
| Salt. ....               | .....       | 2 <sup>1</sup> / <sub>4</sub> tsp      | ..... |  |
| Starch, corn. ....       | 11 oz. .... | 2 <sup>1</sup> / <sub>4</sub> cups     | ..... | 4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat. |
| Water, cold. ....        | .....       | 2 <sup>1</sup> / <sub>4</sub> cups     | ..... |  |

REVISION

(OVER)

## I. DESSERTS (PASTRY AND PIES) No. 20

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | <p>5. Fold peaches carefully into thickened mixture. Cool thoroughly.</p> <p>6. Pour <math>2\frac{3}{4}</math> to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.</p> <p>7. Bake 30 to 35 minutes or until lightly browned.</p> <p>8. Cut 8 wedges per pie.</p> |

# CHERRY PIE

(Canned Cherries-Pregelatinized Starch)

YIELD: 100 Portions (13 Pies)

EACH PORTION: 1/8 Pie

PAN SIZE: 9-inch Pie Pan

TEMPERATURE: 425°F. Oven

| INGREDIENTS                           | WEIGHTS    | MEASURES                    |       | METHOD  |
|---------------------------------------|------------|-----------------------------|-------|---|
| Pie shells, unbaked                   | .....      | 13-2 crust                  | ..... | 1. See Recipe Nos. I-G-2 and I-1.   |
| Cherries, canned,<br>red tart, pitted | 19 lb 5 oz | 2 1/4 gal (3-<br>No. 10 cn) | ..... | 2. Drain cherries; reserve juice for<br>use in Step 4; cherries for use in<br>Step 5.   |
| Sugar, granulated                     | 5 lb 5 oz  | 3 qt. ....                  | ..... | 3. Combine sugar, starch, and salt<br>in mixer bowl. Mix at low speed<br>until well blended. DO NOT<br>WHIP.  |
| Starch,                               | 1 lb. .... | 3 1/2 cups                  | ..... |   |
| pregelatinized                        |            |                             |       |   |
| Salt. ....                            | .....      | 2 1/4 tsp..                 | ..... | 4. Add reserved juice gradually to<br>sugar mixture while beating<br>at low speed. Add red food color-<br>ing. Scrape down bowl; beat at<br>low speed until smooth. |
| Reserved juice....                    | .....      | 1 1/2 qt. ...               | ..... |   |
| Food coloring, red<br>(optional)      | .....      | 1 1/2 tsp..                 | ..... |   |

REVISION

(OVER)

## 1. DESSERTS (PASTRY AND PIES) No. 21

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | <ol style="list-style-type: none"><li>5. Fold cherries carefully into thickened mixture.</li><li>6. Pour <math>2\frac{3}{4}</math> to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.</li><li>7. Bake 30 to 35 minutes or until lightly browned.</li><li>8. Cut 8 wedges per pie.</li></ol> |

# CHERRY PIE

(Canned Cherries-Cornstarch)

| YIELD: 100 Portions (13 Pies)     |            |                        |       | EACH PORTION: 1/8 Pie   |
|-----------------------------------|------------|------------------------|-------|---|
| PAN SIZE: 9-inch Pie Pan          |            |                        |       | TEMPERATURE: 425° F. Oven   |
| INGREDIENTS                       | WEIGHTS    | MEASURES               |       | METHOD  |
| Pie shells, unbaked               | .....      | 13-2 crust             | ..... | 1. See Recipe Nos. I-G-2 and I-1.   |
| Cherries, canned red tart, pitted | 19 lb 5 oz | 2 1/4 gal (3-No. 10 cn | ..... | 2. Drain cherries; reserve juice for use in Step 3 and cherries for use in Step 5.  |
| Reserved juice.....               | .....      | 1 1/3 qt. ...          | ..... | 3. Combine reserved juice, sugar and salt; bring to a boil.   |
| Sugar, granulated..               | 5 lb 4 oz  | 3 qt. ....             | ..... |   |
| Salt.....                         | .....      | 2 1/4 tsp. ..          | ..... |   |
| Starch, corn.....                 | 12 oz. ... | 2 2/3 cups             | ..... | 4. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat. |
| Water, cold.....                  | .....      | 2 1/4 cups             | ..... |   |

REVISION

(OVER)



| INGREDIENTS                   | WEIGHTS | MEASURES     |       | METHOD  |
|-------------------------------|---------|--------------|-------|---|
| Food coloring, red (optional) | .....   | 1 1/2 tsp... | ..... | 5. Add red food coloring. Fold cherries carefully into thickened mixture. Cool thoroughly.<br>6. Pour 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.<br>7. Bake 30 to 35 minutes or until lightly browned.<br>8. Cut 8 wedges per pie. |

**NOTE:** In Step 7, if convection oven is used, bake at 375°F. 20 to 25 minutes or until golden brown on high fan, open vent.

### VARIATION

1. **CHERRY PIE (PIE FILLING, PREPARED):** Follow Step 1. Omit Steps 2 through 5. Use 22 lb 12 oz (3 1/4-No. 10 cn) canned cherry pie filling. In Step 6, pour 3 cups filling into each unbaked pie shell. Follow Steps 7 and 8.

# PEACH PIE

(Frozen Peaches—Pregelatinized Starch)

YIELD: 100 Portions (13 Pies)

EACH PORTION:  $\frac{1}{8}$  Pie

PAN SIZE: 9-inch Pie Pan

TEMPERATURE: 425°F. Oven

| INGREDIENTS               | WEIGHTS     | MEASURES                 |       | METHOD   |
|---------------------------|-------------|--------------------------|-------|--|
| Pie shells, unbaked       | .....       | 13-2 crust               | ..... | 1. See Recipe Nos. I-G-2 and I-1.  |
| Peaches, frozen. ....     | 18 lb 12 oz | 2 $\frac{1}{4}$ gal. ... | ..... | 2. Thaw peaches according to Guidelines For Handling Frozen Foods, Recipe No. A-19. Drain; reserve juice for use in Step 4; peaches for use in Step 5. |
| Sugar, granulated         | 3 lb 10 oz  | 8 $\frac{1}{4}$ cups     | ..... | 3. Combine sugar, starch, and salt in mixer bowl. Mix at low speed until well blended. DO NOT WHIP.  |
| Starch,                   | 12 oz. .... | 2 $\frac{2}{3}$ cups     | ..... |  |
| pregelatinized            |             |                          |       |  |
| Salt. ....                | .....       | 2 $\frac{1}{4}$ tsp. ... | ..... | 4. Add reserved juice gradually to sugar mixture while beating at low speed. Scrape down bowl; beat at low speed until smooth.                         |
| Reserved juice plus water | .....       | 3 qt. ....               | ..... |  |

REVISION

(OVER)

## I. DESSERTS (PASTRY AND PIES) No. 23

| INGREDIENTS | WEIGHTS | MEASURES |  | METHOD  |
|-------------|---------|----------|--|---|
|             |         |          |  | <ol style="list-style-type: none"> <li>5. Fold peaches carefully into thickened mixture.</li> <li>6. Pour <math>2\frac{3}{4}</math> to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.</li> <li>7. Bake 30 to 35 minutes or until lightly browned.</li> <li>8. Cut 8 wedges per pie.</li> </ol> |

**PEACH PIE (Canned Peaches-Cornstarch)**

| YIELD: 100 Portions (13 Pies)          |            |                             |       | EACH PORTION: 1/8 Pie  |
|--|------------|-----------------------------|-------|--|
| PAN SIZE: 9-inch Pie Pan               |            |                             |       | TEMPERATURE: 425°F. Oven   |
| INGREDIENTS                            | WEIGHTS    | MEASURES                    |       | METHOD   |
| Pie shells, unbaked                    | .....      | 13-2 crust                  | ..... | 1. See Recipe Nos. I-G-2 and I-1.  |
| Peaches, canned,<br>quarters or slices | 20 lb 4 oz | 2 1/4 gal (3-<br>No. 10 cn) | ..... | 2. Drain peaches; reserve juice for use<br>in Step 3; peaches for use in Step 5.   |
| Reserved juice.....                    | .....      | 3 qt. ....                  | ..... | 3. Combine reserved juice, sugar and<br>salt; bring to a boil.   |
| Sugar, granulated..                    | 3 lb 12 oz | 8 1/2 cups..                | ..... |  |
| Salt.....                              | .....      | 2 tsp....                   | ..... |  |
| Starch, corn.....                      | 9 oz....   | 2 cups....                  | ..... | 4. Combine cornstarch and water; stir<br>until smooth. Add gradually to boil-<br>ing mixture. Cook at medium heat,<br>stirring constantly until thick and<br>clear. Remove from heat.<br>5. Fold peaches carefully into thickened<br>mixture. Cool thoroughly.<br>6. Pour about 3 cups filling into each<br>unbaked pie shell. Cover with top<br>crust. Seal edges.<br>7. Bake 30 to 35 minutes or until<br>lightly browned.<br>8. Cut 8 wedges per pie. |
| Water, cold.....                       | .....      | 2 1/4 cups..                | ..... |  |
|  |            |                             |       |  |
|  |            |                             |       |  |

**NOTE:** In Step 7, if convection oven is used, bake at 375°F. 20 to 25 minutes or until lightly browned on high fan, open vent.

**VARIATION**

1. **PEACH PIE (PIE FILLING, PREPARED):** Follow Step 1. Omit Steps 2 through 5. Use 22 lb 12 oz (3<sup>1</sup>/<sub>4</sub>-No. 10 cn) canned peach pie filling. In Step 6, pour 3 cups filling into each unbaked pie shell. Follow Steps 7 and 8.

## PEACH PIE

### (Canned Peaches-Pregelatinized Starch)

YIELD: 100 Portions (13 Pies)

EACH PORTION:  $\frac{1}{8}$  Pie

PAN SIZE: 9-inch Pie Pan

TEMPERATURE: 425°F. Oven

| INGREDIENTS                            | WEIGHTS     | MEASURES                              |       | METHOD   |
|--|-------------|---------------------------------------|-------|--|
| Pie shells, unbaked                    | .....       | 13-2 crust                            | ..... | 1. See Recipe Nos. I-G-2 and I-1.  |
| Peaches, canned,<br>quarters or slices | 20 lb 4 oz  | 2 $\frac{1}{4}$ gal (3-<br>No. 10 cn) | ..... | 2. Drain peaches; reserve juice for use<br>in Step 4; peaches for use in Step 5.   |
| Sugar, granulated                      | 3 lb 10 oz  | 8 $\frac{1}{4}$ cups                  | ..... | 3. Combine sugar, starch and salt in<br>mixer bowl. Mix at low speed until<br>well blended. DO NOT WHIP.   |
| Starch,<br>pregelatinized              | 12 oz. .... | 2 $\frac{2}{3}$ cups                  | ..... |  |
| Salt. ....                             | .....       | 2 $\frac{1}{4}$ tsp. ....             | ..... | 4. Add reserved juice to sugar mixture<br>while beating at low speed. Scrape<br>down bowl; beat at low speed until<br>smooth.<br>5. Fold peaches carefully into thickened<br>mixture.<br>6. Pour 2 $\frac{3}{4}$ to 3 cups filling into each un-<br>baked pie shell. Cover with top crust.<br>Seal edges.<br>7. Bake 30 to 35 minutes or until lightly<br>browned.<br>8. Cut 8 wedges per pie. |
| Reserved juice. ....                   | .....       | 3 qt. ....                            | ..... |  |
|  |             |                                       |       |  |
|  |             |                                       |       |  |

REVISION

## CREAMY COCONUT PIE

YIELD: 100 Portions (13 Pies)

EACH PORTION: 1/8 Pie

PAN SIZE: 9-inch Pie Pan

| INGREDIENTS                                      | WEIGHTS      | MEASURES      |       | METHOD  |
|--|--------------|---------------|-------|---|
| Pie shells, graham cracker crust                 | .....        | 13-1 crust    | ..... | 1. See Recipe No. I-2.  |
| Milk, nonfat, dry...                             | 7 oz. ....   | 1 1/2 cups    | ..... | 2. Combine milk and water in mixer bowl. Refrigerate for use in Step 5.   |
| Water, cold (50°F.)                              | .....        | 7 1/2 cups    | ..... |   |
| Milk, nonfat, dry...                             | 4 3/4 oz. .. | 1 cup. ....   | ..... | 3. Combine milk and water in mixer bowl.  |
| Water, warm. ....                                | .....        | 5 2/3 cups    | ..... |   |
| Cream cheese, softened                           | 4 lb 8 oz    | .....         | ..... | 4. Combine cream cheese, sugar, coconut and almond flavoring with milk in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6. |
| Sugar, granulated                                | 8 oz. ....   | 1 1/8 cups    | ..... |   |
| Coconut, prepared, sweetened, flaked             | 3 lb. ....   | 3 3/4 qt. ... | ..... |   |
| Almond flavoring                                 | .....        | 3 tbsp. ....  | ..... |   |
| Topping, dessert and bakery products, dehydrated | 2 lb 1 oz    | 2 qt. ....    | ..... | 5. Place cold milk in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.   |

REVISION

(OVER)

| INGREDIENTS | WEIGHTS | MEASURES | METHOD  |
|-------------|---------|----------|---|
|             |         |          | 6. Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.<br>7. Pour about $4\frac{2}{3}$ cups filling into each crust.<br>8. Place pies in freezer 4 hours or until firm.<br>9. Cut 8 wedges per pie. |

- NOTE:
1. In Step 1, 4 lb 1 oz (13-5 oz) pie crusts, preformed, graham cracker, may be used.
  2. In Step 8, toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer.
  3. In Step 9, let pies stand at room temperature 5 minutes before cutting.

### VARIATIONS

1. CREAMY BANANA COCONUT PIE: Follow Steps 1 through 3. In Step 4, omit almond flavoring; add 3 lb (4 lb 11 oz A.P.) peeled ripe bananas to mixture. Follow Steps 5 and 6. In Step 7, pour about  $1\frac{1}{4}$  qt filling into each crust. Follow Steps 8 and 9.
2. AMBROSIA PIE: Follow Steps 1 and 2. In Step 3, combine 3 cups ( $\frac{3}{4}$ -32 oz cn) frozen orange juice concentrate with  $7\frac{1}{2}$  cups water. Combine nonfat dry milk with orange juice. In Step 4, increase sugar to 1 lb ( $2\frac{1}{4}$  cups); omit almond flavoring; add  $1\frac{1}{2}$  tsp yellow and  $\frac{3}{4}$  tsp red food coloring. Follow Steps 5 and 6. In Step 7, pour about  $4\frac{2}{3}$  cups filling into each crust. Follow Steps 8 and 9.



**CHERRY CRUMBLE PIE**

| YIELD: 100 Portions (13 Pies)         |               |                         |       | EACH PORTION: 1/8 Pie   |
|---------------------------------------|---------------|-------------------------|-------|---|
| PAN SIZE: 9-inch Pie Pan              |               |                         |       | TEMPERATURE: 375°F. Oven  |
| INGREDIENTS                           | WEIGHTS       | MEASURES                |       | METHOD  |
| Flour, wheat, general purpose, sifted | 7 lb 4 oz     | 7 1/4 qt. . .           | ..... | 1. Mix flour, salt, sugar, and shortening in mixer bowl 1 minute at low speed to form a crumbly mixture.<br>2. Place 1 1/2 cups (9 3/4 oz) mixture in each pan; press firmly into an even layer against bottom and sides of pan. Set remaining crumb mixture aside for use in Step 5. |
| Salt. . . . .                         | 1 1/2 oz. . . | 2 1/3 tbsp . .          | ..... |   |
| Sugar, granulated. .                  | 4 lb 7 oz     | 2 1/2 qts . . .         | ..... |   |
| Shortening. . . . .                   | 3 lb 3 oz     | 1 3/4 qt . . .          | ..... |   |
| Cherries, canned, red tart, pitted    | 19 lb 5 oz    | 2 1/4 gal (3-No. 10 cn) | ..... | 3. Drain cherries. Set juice aside for use in Step 7.   |
| Sugar, granulated                     | 1 lb 8 oz     | 3 1/3 cups              | ..... | 4. Combine cherries and sugar. Spread 2 cups (1 lb 2 oz) mixture over crumbs in each pan.<br>5. Spread 1 cup (6 1/2 oz) reserved crumb mixture over cherries in each pan.<br>6. Bake 50 minutes or until done.  |

| INGREDIENTS                   | WEIGHTS        | MEASURES         |       | METHOD   |
|-------------------------------|----------------|------------------|-------|--|
| Reserved juice plus water     | 8 lb . . . .   | 1 gal . . . .    | ..... | 7. Combine reserved juice and sugar; bring to a boil.  |
| Sugar, granulated             | 2 lb 4 oz      | 1 1/4 qt. .      | ..... |  |
| Starch, corn. . . . .         | 8 oz. . . . .  | 1 3/4 cups       | ..... | 8. Combine cornstarch, salt and water; stir until smooth. Add gradually to boiling mixture. Stir until well blended; cook at medium heat about 5 minutes. Add margarine or butter and food coloring.<br>9. Pour about 1 1/2 cups (13 oz) sauce over each baked pie.<br>10. Cool; cut 8 wedges per pie. |
| Salt. . . . .                 | 1/4 oz . . .   | 1/2 tsp. . . . . | ..... |  |
| Water, cold. . . . .          | 1 lb . . . .   | 2 cups           | ..... |  |
| Margarine or butter           | 3 oz. . . . .  | 6 tbsp. . . .    | ..... |  |
| Food coloring, red (optional) | 1/4 oz . . . . | 1 1/2 tsp. .     | ..... |  |

NOTE: In Step 6, if convection oven is used, bake at 350° F, 35 to 40 minutes or until done on low fan, open vent.

**CHOCOLATE CREAM PIE****YIELD: 100 Portions (13 Pies)****EACH PORTION: 1/8 Pie****PAN SIZE: 9-inch Pie Pan**

| INGREDIENTS                  | WEIGHTS      | MEASURES                       |       | METHOD   |
|------------------------------|--------------|--------------------------------|-------|--|
| Pie shells, baked. ....      | .....        | 13-1 crust                     | ..... | 1. See Recipe Nos. I-G-1 and I-1.  |
| Milk, nonfat, dry. ....      | 1 lb 8 oz    | 5 $\frac{1}{2}$ cups           | ..... | 2. Reconstitute milk. Add sugar and salt; heat to just below boiling.<br>DO NOT BOIL.  |
| Water, warm. ....            | 13 lb 8 oz   | 6 $\frac{3}{4}$ qt...          | ..... |  |
| Sugar, granulated. ...       | 1 lb 14 oz   | 4 $\frac{1}{4}$ cups           | ..... |  |
| Salt. ....                   | 3/4 oz. .... | 1 $\frac{1}{4}$ tbsp           | ..... |  |
| Starch, corn. ....           | 1 lb 2 oz    | 1 qt. ....                     | ..... | 3. Combine cornstarch, sugar, cocoa, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened. |
| Sugar, granulated. ...       | 1 lb 14 oz   | 4 $\frac{1}{4}$ cups           | ..... |  |
| Cocoa. ....                  | 10 oz. ...   | 3 $\frac{1}{4}$ cups           | ..... |  |
| Water, cold. ....            | 1 lb 4 oz. . | 2 $\frac{1}{2}$ cups           | ..... |  |
| Eggs, whole, slightly beaten | 1 lb 8 oz    | 2 $\frac{7}{8}$ cups (15 eggs) | ..... | 4. Stir about 1 qt hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat. |

| INGREDIENTS                         | WEIGHTS                   | MEASURES                       |                | METHOD   |
|-------------------------------------|---------------------------|--------------------------------|----------------|--|
| Margarine or butter<br>Vanilla..... | 13 oz. ....<br>1 oz. .... | 1 1/3 cups. .<br>2 1/4 tbsp. . | .....<br>..... | 5. Add margarine or butter and vanilla; stir until well blended. Cool slightly.<br>6. Pour about 3 cups (1 lb 11oz )filling into each baked pie shell.<br>7. Refrigerate until ready to serve.<br>8. Cut 8 wedges per pie. |

- NOTE: 1. In Step 6, Meringue (Recipe No. I-5 or I-5-1) may be spread over chilled filling (50°F.). Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40°F. to 140°F.
2. In Step 8, chilled pies may be topped with 1 recipe Whipped Cream (Recipe No. K-1) or 1 recipe Whipped Topping (Recipe No. K-2).
3. Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

### VARIATION

1. CHOCOLATE CREAM PIE (DESSERT POWDER, INSTANT): Follow Step 1. Omit Steps 2 through 5. Reconstitute 1 lb 11 oz (6 1/4 cups) nonfat dry milk and 15 lb 12 oz (7 7/8 qt) cold water (50°F.) in mixer bowl. Add 7 lb 8 oz (1 1/2-No. 10 cn) dessert powder pudding, instant, chocolate to milk mixture. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes. Follow Steps 6 through 8.

**CHOCOLATE AND VANILLA PIE**

(Dessert Powder, Pudding, Instant)

**YIELD: 100 Portions (13 Pies)****EACH PORTION:  $\frac{1}{8}$  Pie****PAN SIZE: 9-inch Pie Pan**

| INGREDIENTS                                       | WEIGHTS    | MEASURES                               |       | METHOD   |
|---|------------|--|-------|--|
| Pie shells, baked. . . .                          | .....      | 13-1 crust                             | ..... | 1. See Recipe Nos. I-G-1 and I-1.  |
| Milk, nonfat, dry. . .                            | 1 lb 10 oz | 1 $\frac{1}{2}$ qt. . . .              | ..... | 2. Combine milk and water in mixer bowl.   |
| Water, cold (50°F.)                               | .....      | 7 $\frac{1}{2}$ qt. . . .              | ..... |  |
| Dessert powder,<br>pudding, instant,<br>chocolate | 2 lb 8 oz  | 1 $\frac{1}{2}$ qt (1/2-<br>No. 10 cn) | ..... | 3. Pour 3 $\frac{1}{2}$ qt chilled milk into mixer bowl; add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth.                       |
|   |            |  |       | 4. Pour about 1 $\frac{1}{3}$ cups filling into each baked pie shell.  |
| Dessert powder,<br>pudding, instant,<br>vanilla   | 2 lb 12 oz | 1 $\frac{1}{2}$ qt (1/2-<br>No. 10 cn) | ..... | 5. Pour about 1 gal chilled milk into mixer bowl; add dessert powder. Using whip, blend 15 seconds at low speed or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth. Set aside for use in Step 7. |

REVISION

(OVER)

| INGREDIENTS  | WEIGHTS     | MEASURES     |       | METHOD  |
|--|-------------|--------------|-------|---|
| Topping, dessert and<br>and bakery products,<br>dehydrated | 6 oz. . . . | 1 1/2 cups.. | ..... | 6. Pour 1 1/2 cups chilled milk into mixer bowl; add topping, sugar and vanilla. Whip at low speed 3 minutes or until blended. Scrape down sides of bowl. Whip at high speed until stiff.<br>7. Fold whipped topping into vanilla pie filling. Spread 1 3/4 cups over chocolate filling in each baked pie shell.<br>8. Refrigerate at least 1 hour or until ready to serve.<br>9. Cut 8 wedges per pie. |
| Sugar, granulated. . .                                     | 1 oz. . . . | 1 1/3 tbsp.. | ..... |   |
| Vanilla. . . . .   | .....       | 1 1/3 tbsp.. | ..... |   |

- NOTE: 1. 1 lb 5 oz canned topping, dessert and bakery products, frozen, may be used. Omit Step 6.
2. In Step 6, 1 1/3 tbsp rum flavoring may be used for vanilla.
3. In Step 8, chilled pies may be topped with 1 recipe Whipped Cream (Recipe No. K-1) or 1 recipe Whipped Topping (Recipe No. K-2).

**FRIED APPLE PIE****YIELD: 100 Portions****EACH PORTION: 1 Pie****TEMPERATURE: 350°F. Deep Fat**

| INGREDIENTS                           | WEIGHTS    | MEASURES                           |       | METHOD  |
|---------------------------------------|------------|------------------------------------|-------|---|
| <b>PIE CRUST:</b>                     |            |                                    |       |   |
| Flour, wheat, general purpose, sifted | 5 lb. .... | 2 <sup>1</sup> / <sub>4</sub> gal  | ..... | 1. Sift together flour, milk, baking powder, and salt into mixer bowl.  |
| Milk, nonfat, dry...                  | 5 oz. .... | 1 <sup>1</sup> / <sub>8</sub> cups | ..... |   |
| Baking powder. ....                   | 3 oz. .... | 6 <sup>2</sup> / <sub>3</sub> tbsp | ..... |   |
| Salt. ....                            | 2 oz. .... | 3 tbsp. ...                        | ..... |   |
| Shortening. ....                      | 1 lb 4 oz  | 3 cups. ...                        | ..... | 2. Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.  |
| Water. ....                           | .....      | 5 <sup>1</sup> / <sub>2</sub> cups | ..... | 3. Add water; mix at low speed only enough to form soft dough.<br>4. On lightly floured board, roll dough into a rectangular sheet, about <sup>1</sup> / <sub>8</sub> inch thick. Cut into 6 circles. |

REVISION

(OVER)

| INGREDIENTS  | WEIGHTS    | MEASURES    |           | METHOD  |
|--|------------|-------------|-----------|---|
| <b>FILLING:</b><br>Pie filling, apple,<br>prepared | 14 lb. . . | 2-No. 10 cn | . . . . . | <p>5. Place <math>\frac{1}{4}</math> cup (2 oz—1-No. 16 scoop) filling in center of each circle. Wash edges of each circle with water. Fold over to form a half circle; seal edges with a fork.</p> <p>6. Fry pies, a few at a time, 2 minutes on one side; turn and fry 2 minutes on other side or until golden brown. Drain on absorbent paper.</p> |

**NOTE:** 1. In Step 5, a No. 10 cn may be used to cut out circles or dough may be weighed in  $1\frac{1}{2}$  oz portions and rolled into 6 inch circles,  $\frac{1}{8}$ -inch thick.

2. Pie crust mix may be used. Omit Steps 1 through 3. Use 6 lb 14 oz pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

### VARIATIONS

- FRIED LEMON PIE:** Follow Steps 1 through 4. In Step 5, use 15 lb (2-No. 10 cn) canned prepared lemon pie filling. Follow Step 6.
- FRIED CHERRY PIE:** Follow Steps 1 through 4. In Step 5, use 14 lb (2-No. 10 cn) canned prepared cherry pie filling. Follow Step 6.
- FRIED PEACH PIE:** Follow Steps 1 through 4. In Step 5, use 14 lb (2-No. 10 cn) canned prepared peach pie filling. Follow Step 6.
- FRIED BLUEBERRY PIE:** Omit Steps 1 through 4. In Step 5, use 14 lb (2-No. 10 cn) canned prepared blueberry pie filling. Follow Step 6.



## PECAN PIE

| YIELD: 100 Portions (13 Pies)  |             |                            |       | EACH PORTION: 1/8 Pie   |
|--------------------------------|-------------|----------------------------|-------|---|
| PAN SIZE: 9-inch Pie Pan       |             |                            |       | TEMPERATURE: 350°F. Oven  |
| INGREDIENTS                    | WEIGHTS     | MEASURES                   |       | METHOD  |
| Pie shells, unbaked            | .....       | 13-1 crust                 | ..... | 1. See Recipe Nos. I-G-2 and I-1.   |
| Eggs, whole.....               | 6 lb.....   | 11 1/4 cups<br>(60 eggs)   | ..... | 2. Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter or margarine; mix thoroughly. |
| Sugar, granulated..            | 4 lb 14 oz  | 2 3/4 qt....               | ..... |   |
| Butter or margarine,<br>melted | 12 oz....   | 1 1/2 cups..               | ..... |   |
| Syrup, blended.....            | 11 lb 8 oz  | 1 gal (5-<br>No. 2 1/2 cn) | ..... | 3. Add syrup, vanilla, and salt; beat at low speed until smooth.  |
| Vanilla.....                   | .....       | 1/4 cup...                 | ..... |   |
| Salt.....                      | 1 1/2 oz... | 2 1/3 tbsp..               | ..... |   |

REVISION

(OVER)

| INGREDIENTS            | WEIGHTS      | MEASURES                              |       | METHOD  |
|------------------------|--------------|---------------------------------------|-------|---|
| Pecans, chopped. . . . | 2 lb 8 oz. . | 2 <sup>1</sup> / <sub>2</sub> qt. . . | ..... | 4. Place 3 oz ( <sup>3</sup> / <sub>4</sub> cup) pecans into each unbaked pie shell.<br>5. Pour about 2 <sup>3</sup> / <sub>4</sub> cups filling over pecans in each pie pan.<br>6. Bake 35 minutes or until filling is set. DO NOT OVERBAKE.<br>7. Refrigerate until ready to serve.<br>8. Cut 8 wedges per pie. |

### VARIATION

1. WALNUT PIE: Follow Steps 1 through 3. In Step 4, omit pecans; use 2 lb 8 oz (2<sup>1</sup>/<sub>2</sub> qt) chopped walnuts. Follow Steps 5 through 8.

**LEMON CHIFFON PIE****YIELD: 100 Portions (13 Pies)****EACH PORTION: 1/8 Pie****PAN SIZE: 9-inch Pie Pan**

| INGREDIENTS                       | WEIGHTS    | MEASURES   |       | METHOD  |
|-----------------------------------|------------|--|-------|---|
| Pie shells, baked                 | .....      | 13-1 crust   | ..... | 1. See Recipe Nos. I-G-1 and I-1.   |
| Dessert powder,<br>gelatin, lemon | 2 lb 13 oz | 6 $\frac{1}{2}$ cups<br>(1 $\frac{7}{8}$ -No.<br>2 $\frac{1}{2}$ cn) | ..... | 2. Dissolve gelatin in boiling water;<br>add cold water. Mix until well<br>blended. |
| Water, boiling...                 | .....      | 10 $\frac{1}{2}$ cups  | ..... |   |
| Water, cold. ....                 | .....      | 1 $\frac{1}{2}$ qt. ...  | ..... |   |
| Juice, lemon. ....                | .....      | 1 $\frac{1}{2}$ cups   | ..... | 3. Add juice and sugar to gelatin<br>mixture; mix until sugar is<br>dissolved.      |
| Sugar, granulated                 | 6 oz. .... | 3/4 cup. ...   | ..... |   |
|                                   |            |  |       | 4. Refrigerate until gelatin is<br>thickened but not firm.                          |

REVISION

(OVER)

| INGREDIENTS                                      | WEIGHTS                          | MEASURES                           |       | METHOD  |
|--|----------------------------------|------------------------------------|-------|---|
| Water, cold. ....                                | .....                            | 2 <sup>7</sup> / <sub>8</sub> cups | ..... | 5. Pour cold water into chilled mixer bowl; add topping, milk, sugar and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.   |
| Topping, dessert and bakery products, dehydrated | 12 oz. ...                       | 3 cups. ...                        | ..... |   |
| Milk, nonfat, dry                                | 2 <sup>1</sup> / <sub>2</sub> oz | 9 tbsp. ...                        | ..... |   |
| Sugar, granulated                                | 3 oz. ....                       | 6 tbsp. ...                        | ..... |   |
| Vanilla. ....                                    | .....                            | 1 <sup>2</sup> / <sub>3</sub> tbsp | ..... |   |
| Lemon rind, grated                               | 3/4 oz. ...                      | 1/4 cup. ...                       | ..... | 6. Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form.<br>7. Fold whipped topping and lemon rind into gelatin. Mix carefully at low speed until well blended.<br>8. Pour about 1 <sup>1</sup> / <sub>4</sub> qt filling into each baked pie shell.<br>9. Refrigerate about 2 hours or until set. Keep refrigerated until ready to serve.<br>10. Cut 8 wedges per pie. |

(CONTINUED)

**LEMON CHIFFON PIE**

- NOTE:**
1. In Step 3, 2 lb 4 oz lemons A.P. (9 lemons) will yield  $1\frac{1}{2}$  cups juice.
  2. In Step 3, 6 tbsp frozen lemon juice concentrate and  $1\frac{1}{8}$  cups cold water may be used for fresh lemon juice.
  3. In Step 5, 2 lb 10 oz ( $\frac{1}{3}$ - $6\frac{1}{2}$  to 7 lb cn) canned topping, dessert and bakery products, frozen may be used for all ingredients.

**VARIATIONS**

1. **PINEAPPLE CHIFFON PIE:** Follow Step 1. In Step 2, reduce water to  $2\frac{1}{4}$  qt. Omit Step 3. Follow Steps 4 through 6. In Step 7, omit lemon rind; carefully fold 2 lb 9 oz ( $1\frac{1}{8}$  qt- $\frac{1}{3}$ -No. 10 cn) canned, crushed pineapple, drained into gelatin-whipped topping mixture. In Step 8, pour about  $5\frac{3}{4}$  cups filling into each baked pie shell. Follow Steps 9 and 10.
2. **STRAWBERRY CHIFFON PIE:** Follow Step 1. In Step 2, reduce water to  $2\frac{1}{4}$  qt. Use 2 lb 13 oz ( $6\frac{1}{2}$  cups- $1\frac{7}{8}$ -No.  $2\frac{1}{2}$  cn) dessert powder, gelatin, strawberry. Omit Step 3. Follow Steps 4 through 6. In Step 7, omit lemon rind; carefully fold 4 lb 8 oz ( $2\frac{1}{4}$  qt- $\frac{3}{4}$ -6 to 10 lb cn) frozen strawberries, thawed and thoroughly drained, into gelatin-topping mixture. In Step 8, pour about  $5\frac{3}{4}$  cups filling into each baked pie shell. Follow Steps 9 and 10.

I. DESSERTS (PASTRY AND PIES) No. 33(1)

## LEMON MERINGUE PIE

**YIELD: 100 Portions (13 Pies)**

**EACH PORTION: 1/8 Pie**

**PAN SIZE: 9-inch Pie Pan**

**TEMPERATURE: 350°F. Oven**

| INGREDIENTS        | WEIGHTS                               | MEASURES                              |       | METHOD   |
|--------------------|---------------------------------------|---------------------------------------|-------|--|
| Pie shells, baked  | .....                                 | 13-1 crust                            | ..... | 1. See Recipe Nos. I-G-1 and I-1.  |
| Sugar, granulated  | 7 lb 5 oz                             | 4 <sup>1</sup> / <sub>8</sub> qt. . . | ..... | 2. Combine sugar, salt, lemon rind, and water. Bring to a boil.  |
| Salt.....          | 1 <sup>1</sup> / <sub>2</sub> oz. . . | 2 <sup>1</sup> / <sub>4</sub> tbsp    | ..... |  |
| Lemon rind, grated | 2 <sup>1</sup> / <sub>4</sub> oz. . . | 3/4 cup. . .                          | ..... |  |
| Water.....         | .....                                 | 1 <sup>1</sup> / <sub>8</sub> gal. .  | ..... |  |
| Starch, corn.....  | 1 lb 6 oz                             | 4 <sup>5</sup> / <sub>8</sub> cups    | ..... | 3. Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture; cook at medium heat, stirring constantly, until thick and clear. |
| Water, cold.....   | .....                                 | 1 <sup>1</sup> / <sub>8</sub> qt. . . | ..... |  |

REVISION

(OVER)

| INGREDIENTS                         | WEIGHTS    | MEASURES               |       | METHOD   |
|-------------------------------------|------------|------------------------|-------|--|
| Eggs, whole, slightly beaten        | 1 lb 8 oz  | 27/8 cups<br>(15 eggs) | ..... | 4. Stir about 1 qt hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture, stirring constantly. Cook at medium heat; stirring frequently, until mixture returns to a boil. Remove from heat.                                  |
| Butter or margarine                 | 12 oz. ... | 1 1/2 cups             | ..... | 5. Add butter or margarine, lemon juice, and food coloring; stir until well blended. Cool slightly.  |
| Juice, lemon. ....                  | .....      | 4 1/8 cups             | ..... | 6. Pour 2 3/4 to 3 cups filling into each baked pie shell.   |
| Food coloring,<br>yellow (optional) | .....      | 2 drops...             | ..... |  |
|                                     |            |                        |       | 7. Prepare Meringue (Recipe Nos. I-5 or I-5-1). Spread 2 1/2 cups completely over warm filling (122°F.) in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top. |
|                                     |            |                        |       | 8. Bake 15 to 20 minutes or until lightly browned.   |
|                                     |            |                        |       | 9. Refrigerate until ready to serve.   |
|                                     |            |                        |       | 10. Cut 8 wedges per pie.  |

(CONTINUED)

### LEMON MERINGUE PIE

- NOTE:**
1. In Step 5, 6 lb 3 oz lemons A.P. (25 lemons) will yield  $4\frac{1}{8}$  cups juice.
  2. In Step 5, 8 oz frozen lemon juice concentrate and 3 cups cold water may be used for fresh lemon juice.

### VARIATIONS

1. **LEMON MERINGUE PIE (PIE FILLING, PREPARED):** Follow Step 1. Omit Steps 2 through 5. In Step 6, use about 23 lb 7 oz ( $10\frac{1}{2}$  qt- $3\frac{1}{8}$ -No. 10 cn) canned prepared lemon pie filling. Heat filling to  $122^{\circ}\text{F.}$ ; pour about  $3\frac{1}{4}$  cups into each baked pie shell. Follow Steps 7 through 10.
2. **LEMON MERINGUE PIE (PIE FILLING, PREPARED MIX, LEMON FLAVORED, READY-TO-COOK):** Follow Step 1. Omit Steps 2 through 5. In Step 6, combine  $5\frac{2}{3}$  cups cool water with 6 lb 3 oz ( $1\frac{1}{8}$ -No. 10 cn) lemon pie filling mix, ready-to-cook. Add mixture to  $1\frac{1}{2}$  gal boiling water; mix well. Cook at medium heat stirring constantly until mixture comes to a boil. Cool slightly. Follow Steps 7 through 10.

REVISION



**KEY LIME PIE****Yield** 100 Portions**Pan Size** Sheet Pan

( 2) Pans ° F.

**Each Portion** 1 Piece

| Calories | Carb. | Protein | Fat  | % Cal / Fat | Cholesterol | Sodium | Fiber | Calcium |
|----------|-------|---------|------|-------------|-------------|--------|-------|---------|
| 317 cal  | 54 g  | 4 g     | 10 g | 29 %        | 77 mg       | 110 mg | 0 g   | 31 mg   |

**Ingredients**

COOKIES, CHOCOLATE CRUSHED

**Weight**

5 lb

**Measure**

5 qt

**Issue**

SHORTENING

2/3 lb

1 1/2 cup

EGGS

3 1/4 lb

34 ea

JUICE, LIME, FROZEN, UNSWEETENED

1 lb

2 cup

LIMES, FRESH ZEST

2 tbsp

6 ea

FLOUR, WHEAT, GENERAL PURPOSE

1 1/4 lb

2 1/2 pt

SUGAR, GRANULATED

6 7/8 lb

1 gal

MARGARINE

1/2 lb

1 cup

WATER, HOT

10 lb

1 1/4 gal

SUGAR, GRANULATED

1 3/4 lb

1 1/2 pt

**Methods**

- 1 Crush chocolate wafer cookies to equal 5 quarts. In a mixer, combine the crushed cookies and shortening. Mix on low speed for 3 minutes. Divide among 2 large sheet pans. Press crust evenly into bottom of pans.
- 2 Separate egg yolks from whites. In a heavy saucepan or steam kettle, beat egg yolks with lime juice and 2 tbsp lime zest. Place over low heat.
- 3 Beat in flour, sugar, margarine and water, alternating each ingredient so as to maintain a smooth consistency. Cook stirring constantly for 3 minutes on medium low heat. CCP: Temperature must reach 155° F. or higher. Pour into the cookie crust.
- 4 In a mixer, beat egg whites until stiff, but not dry. Gradually add sugar and whip for 3 minutes. Spread over filling. Bake at 450° F. for 10 minutes or until meringue is brown.
- 5 Chill for 1 hour before serving. CCP: Refrigerate product at 41° F. or lower. Keep refrigerated until time of service. Cut 6 x 9.